1:Nimuendajú E-5 (1941-1942) 1952
SQ20 Tucuna SQ20

leaves laid on the floor of the house. Dry, pulverized leaves (*maniva*) of a certain kind of manioc are sprinkled on this dough, and banana leaves are placed on top. After two or three days, when the dough is uncovered, it is crusted over with a thick layer of white mould, in which may be seen the contours of the maniva leaves. The dough, which by now has a strong, sweet taste, is cut into strips and placed in a jar, where, little by little, it exudes a liquid that in color and taste somewhat resembles a bad port wine. In time this liquor becomes harsh, corrosive, and strongly intoxicating. At feasts it is served only in individual, small, long gourds and, since the available quantity is generally not great, only to persons of a certain distinction.

To prepare paiauarú proper, the women lift the dough from its storage place in the jar and, mixing it with water, strain it into another jar, from which it is dipped in gourds to serve the guests.

The preparation of beverages is an exclusively feminine task. Care is taken to prohibit a pregnant women from taking part, since her participation would ruin the product.

No one serves himself with his own hands except the women in charge of the jars. At all the celebrations there is a "server"—generally the uncle of the child or girl who is being feted or even a closer relative—whose function is to serve the full gourds to the guests, one by one, when they are seated, or to wait on them if while dancing they pass in front of the jars, thereby indicating their desire to drink. The supply of water for filtering drinks is also entrusted to the server.

To me paiauarú has a disagreeable taste of fermentation and rot, the fibers contained in it making it even more disgusting. The Indians, however, drink it with enormous satisfaction. Becoming drunk, as often happens, they vomit, wash the mouth with water, and continue to swill. If the beverage is to be kept in a "new" jar, used for the first time, they take care to call in the shaman, *pagé*, to remove with gestures any invisible substance that might blind those drinking from the container.

Besides these three beverages, there are still other fermented drinks, which are, however, rarely prepared, such as dẽdne-ẽ|'| from cane (dẽ'dne) juice boiled and fermented in a jar; ʊi'-ẽ|'|, a sort of chicha made from yam tubers; a drink made of crushed pineapple, which after two days in the jar becomes potent but is also taken unfermented as a refreshment; and another drink, pʊruru'ka, made from boiled and fermented bananas.

Many of the men are today greatly addicted to cane rum, *cazaça*, which they purchase or receive as "treats" in the Neobrazilian establishments. One of the axioms against which no one on the Solimões will argue is: "Sem caxaça o indio naõ trabalha" ("Without rum the Indian won't work"). The worst influence is naturally exercised by the sugar-cane establishments that have rum stills and where the work is done almost exclusively by Indians. Some owners purposely get the Indians drunk in order to facilitate their exploitation.

In Belém I saw the cashier of one place, an incorrigible sot, ply women and girls with rum merely because it gave him pleasure to seem them blind drunk. The itinerant peddlers, too, in order to persuade Indians for their own purposes, habitually initiate the haggling with a glass of rum. On the other hand, neither